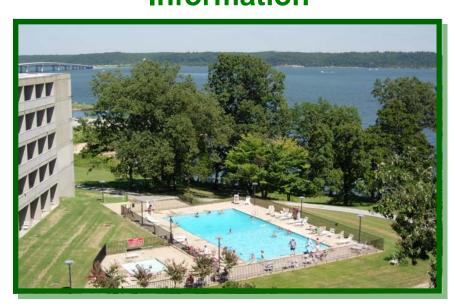
Lodging
Conference Rooms
&
Restaurant Catering
Information



For Reservations Call:

Mitzi Gaylord

Hospitality Manager 1
Group Reservations
400 Lodge Road
Buchanan, TN 38222-4141
800-250-8614 Ext. 1003
731-641-4442 Direct line
731-642-1042 Fax
mitzi.gaylord@state.tn.us



INN

108 Rooms with 2 double beds

5 King Rooms

8 Handicapped Accessible Rooms

9 Suites

INN FEATURES

All rooms face Kentucky Lake w/private balconies

Handicapped accessible

Wireless Internet

Cable TVs

Iron & Ironing Boards

Blowdryers

Private Swimming Pools

Private Balconies

Gift Shop

Exercise Room

CABINS

10 AAA Cabins (sleeps 10)

Each w/3 bedrooms & 2 bathrooms

CABIN FEATURES

Gas fireplace; telephones

Cable TV

All utensils & linens furnished

Large deck, outdoor grills

RESTAURANT

Public Dining Room-Seats 115

Semi-Private Dining-Seats 135

Park Catering Available

RECREATION

18 Hole Golf Course, par 72

Public Olympic size pool

Boating & fishing

Volleyball court

Lighted tennis court/basketball

Playgrounds

Summer park programs

PICNICKING

2 Shelters (Accommodating 50-200)

Reservations available

Near swimming beach

Food catering available

MARINA

285 Wet Rental Slips

Public boat ramp: 480' transient dock Marina store—fuel & fishing licenses

INN CONFERENCE ROOMS

Conference A

64' X 30'—1920 sq. ft.

Theatre—200, Classroom—125

Banquet-200

Conference B

24' X 21'—504 sq. ft.

Theatre—50, Classroom—25

Banquet-40

Conference C

30' X 30'—900 sq. ft.

Theatre—75, Classroom—35

Banquet 75

Conference D

60 X 31'—1860 sq. ft.

Theatre—150, Classroom 80

Banquet 200

Hospitality Room

50' X 15'-750 sq. ft.

Theater—60, Classroom—24

Banquet 48

Board Room

17' X 21'—357 sq. ft.

Classroom 12

CONFERENCE CENTER

141' x 74'—10,434 sq. ft.

Theatre—1000, Classroom—600

Banquet—975

Bay A: 47' X 74'-3478 sq. ft.

Theatre—325, Classroom—200

Banquet-325

Bay B & C: Same as A

AREA ATTRACTIONS

Land Between The Lakes—Recreational Area

Fort Donelson National Battlefield



PARIS LANDING INN & CONFERENCE CENTER AUDIO VISUAL SUPPORT EQUIPMENT REQUEST LIST

ITEM	UNIT COST	QUANTITY REQUESTED	TOTAL COST
25" TV WITH VCR/DVD	\$25.00/DAY		
32" TV WITH VCR/DVD	\$45.00/DAY		
52" TV WITH VCR/DVD	\$50.00/DAY		
LCD PROJECTOR	\$90.00/DAY		
VCR	\$20.00/DAY		
HOUSE PA SYSTEM W/MICROPHONE	\$50.00/DAY		
LAVALIER MIC	\$40.00/DAY		
FLIP CHART STAND ONLY	\$5.00		
FLIP CHART STAND WITH PAD	\$20.00	·	
STAGE (4'X8' SECTIONS)	\$25.00 PER SECTION		
DRY ERASE BOARD (SMALL)	NO CHARGE		
EASEL	NO CHARGE		
PROJECTION SCREEN ON STAND	NO CHARGE		
TABLE SKIRTING 14' (COVERS FRONT & 2 ENDS OF 7' TABLE)	\$10.00 EACH		
TABLECLOTHES (ROUND OR RECTANGLE)	\$2.75 EACH		
NAPKINS	\$0.25 EACH		
	TOTAL COST:		



Paris Landing State Park Inn & Conference Center

400 Lodge Road Buchanan, TN 38222-4141 731-642-4311 800-250-8614 731-642-1042 Fax

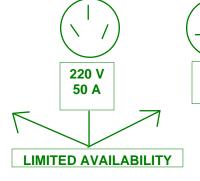
Conference Center/Meeting Rooms Electrical & Telephone Setup Charges

(All Charges ar	e priced per day)		
Beginning Date	e:	Ending Date:	
Electrical/Tele	phone Connections		
Quantity:		Price each:	Amount:
20	Amp 120 V, 1 Ph outlet	\$50	
30	Amp 240 V, 1 Ph outlet	\$100	
50	Amp 240 V, 1 Ph outlet	\$125	
10	00 Amp 120/208 V Power Cente	r \$75	
25	5' Ext. Cord only, 1 or 3 outlets	\$5	
50)' Ext. Cord, 1 outlet	\$8	
	elephone Line/Jack Charge is for local calls only, long	\$5 g distance charges extra)	

Please circle the outlet you need









220 V 20 A

Paris Landing State Park Inn & Conference Center

400 Lodge Road Buchanan, TN 38222-4141 731-642-4311 800-250-8614 731-642-1042 Fax

Conference Center/Meeting Rooms Electrical & Telephone Setup Charges

Cost per Hour:

\$25.00

Amount:

Labor Charges

Hours:

Mon.—Fri. 7:00 a.m—5:00 p.m.

Nights/Weekends or Emerger	ncies \$	50.00	
Electrical diagram must electrical & telep		d with exact locations a irements clearly marked	
BILLING INSTRUCTIONS & EVENT INFORMATION			
Please Print or Type:			
Name of Event:			
Company/Group Name:			
Address: Street/P.O. Box	City	State	Zip
Authorized Name:			
Authorized Signature:			
Payment Agreement: Cash	Check	Credit Card	
◆ PLSP Offi	ice Use Only	Below This Line	
Installing Technician's Signature:			
Received by: (Desk Clerk Signature)			TENNESSEE
Date Received by Desk Clerk:			STATE PARI

BANQUET MENU



PARIS LANDING STATE PARK

GENERAL INFORMATION

MENUS

We hope you find the enclosed menus helpful but creativity is our specialty! We will be pleased to custom design proposals to meet your needs. **Due to market fluctuations, all prices are subject to change.**

GUARANTEES AND MEETING SPACE

An enormous amount of effort goes into coordinating a successful function, therefore all of the details must be completed and agreed upon in writing at least three (3) weeks prior to your function. Any changes made within three weeks prior to the event, other than the number of people attending (guarantee) will be accepted at the discretion of the park.

The customer agrees to begin the function promptly at the scheduled time and agrees to have all guests, invitees and other persons vacate the designated function area at the agreed upon closing time.

Guarantees are required 72 hours in advance (not to include weekends and holidays). Guarantees must be received by noon on the date due; otherwise, the expected number becomes the guarantee. The number of people you anticipate assigns banquet and meeting room locations. If the attendance increases or decreases, the park reserves the right to change groups, without notification, to a room suitable for the expected attendance or guarantees.

Please be aware, if your signed contract is not returned to the park within the specified time and date the park reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A 10% deposit is required for all functions and is due 30 days in advance of your function, unless other arrangements have been made. All private meal arrangements must be paid with one check.

In some instances, direct billing can be approved through our Hospitality Manager. All direct billing requests must be in our office 15 days prior to the event for processing and approval.

SERVICE CHARGE, GRATUITY AND TAX

Normal staffing guidelines will be used for your event. In the case of special requests, additional carvers, attendants, servers or other personnel, a nominal fee may be charged.

A gratuity of 18% will be added to the cost of food & beverage. Tennessee state sales tax (plus local tax, if applicable) is required for food & beverage unless the customer supplies a valid Tennessee sales tax exemption form.

FOOD SERVICE

The park is responsible for the quality and freshness of food served to its guests. No food or beverage may be brought into the conference and meeting facilities. The park specifically prohibits the removal of food from the location of the function by the customer or any of the customer's guests or invitees.

SERVICE AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting set-ups. All meal prices include house linens except for the picnic packages. There may be additional charges for specialty items not supplied by the park.

All decorations, displays and exhibits brought to the inn must be approved prior to arrival. They must conform to state code, fire regulations and Tennessee State Park Policy. In order to prevent damage to fixtures and furnishings, items cannot be attached to walls, ceilings and fixtures with nails, tape, staples or any other substance. Delivery and storage of materials must not be received more than the day prior to the group's function, unless prior approval by the Hospitality Manager or contract agreement.

The park will not assume responsibility for damage to or loss of items left in the conference center and meeting rooms. Liability for damages will be charged accordingly.

Enjoy Our Good Nature!

A LA CARTE BREAK SELECTIONS

BEVERAGES

FRESHLY BREWED COFFEE
REGULAR OR DECAFFEINATED (2 pots make a gallon)

ASSORTED SOFT DRINKS (12 OZ. CANS) OR BOTTLED WATER

FLAVORED BOTTLED WATER

ASSORTED CHILLED JUICES
ORANGE, APPLE, CRANBERRY, GRAPEFRUIT & TOMATO

LEMONADE OR FRUIT PUNCH

ICED TEA
UNSWEETENED OR SWEETENED

HOT CHOCOLATE, HOT APPLE CIDER OR HOT TEA

SNACKS

DRY ROASTED PEANUTS

HONEY ROASTED PEANUTS

MIXED NUTS

PARTY MIX OR GOLDFISH SNACKS

POTATO CHIPS W/RANCH DIP

HOT & FRESH

BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE OR BACON

COUNTRY HAM & BISCUITS

CINNAMON RAISIN BISCUITS OR CINNAMON ROLLS

DANISH, DONUTS OR MUFFINS

FRESHLY BAKED BROWNIES OR GOURMENT COOKIES



BREAKFASTS

MINIMUM ATTENDANCE MAY APPLY

CONTINENTAL BREAKFAST

THE CONTINENTAL

ASSORTED CHILLED JUICES
ASSORTED MUFFINS, DANISH & BAGELS
SEASONAL FRESH FRUIT
REGULAR & DECAFFEINATED COFFEE
HOT TEA

THE CITY CONTINENTAL

SAUSAGE BISCUITS
SEASONAL FRESH FRUIT
ASSORTED CHILLED JUICES
ASSORTED COLD CEREALS
REGULAR & DECAFFEINATED COFFEE
HOT TEA

THE COUNTRY CONTINENTAL

HAM & SAUSAGE BISCUITS
BUTTERMILK BISCUITS WITH BUTTER & ASSORTED JELLIES
SEASONAL FRESH FRUIT
CHILLED ORANGE JUICE
REGULAR & DECAFFEINATED COFFEE
HOT TEA

FULL BREAKFAST

HOT BREAKFAST BUFFET

COUNTRY HAM
CRISPY BACON, SAUSAGE PATTIES
SCRAMBLED EGGS
BREAKFAST POTATOES & GRITS
HOT BISCUITS & GRAVY, TOAST
SEASONAL FRESH FRUIT
HOT & COLD CERALS
PASTRIES
COFFEE, MILK, ORANGE JUICE & WATER



PARIS LANDING STATE PARK INN & CONFERENCE CENTER

RECEPTION SELECTIONS

HORS D'OEUVRES

ASSORTED MEAT

ROAST BEEF, DELI HAM & TURKEY, FRESH BREADS, CONDIMENTS FRESH GARNISH (SERVES 25)

ASSORTED CHEESE

AMERICAN, SWISS, CHEDDAR, PEPPER JACK, ASSORTED CRACKERS, CONDIMENTS, FRESH GARNISH (SERVES 25)

GOURMET SHRIMP

COOKED, TAIL-ON JUMBO SHRIMP, COCKTAIL SAUCE, CRACKERS, GARNISHED WITH LEMON WEDGES (2 POUNDS)

SANDWICH TRAY

SLICED BREAD, DELI HAM & TURKEY, SWISS CHEESE, TOMATO, LETTUCE, ONION, HONEY DIJON MUSTARD (16-18 SERVINGS)

FRESH VEGETABLE

CRISP GARDEN VEGETABLE DISPLAY, HOME STYLE RANCH DIP (SERVES 20)

ASSORTED SEASONAL FRESH FRUIT

CHOICE OF ONE DIP INCLUDED: SPINACH, FRENCH ONION, RANCH, SALSA, CHEDDAR, BLEU CHEESE (SERVES 20)

CHEESE STICKS

DEEP FRIED CHEESE STICKS, MARINARA SAUCE, FRESH GARNISH (50 PIECES)

COCKTAIL FRANKS

COCKTAIL FRANKS IN BBQ SAUCE (50 PIECES)

BUFFALO WINGS

BUFFALO CHICKEN WINGS, HOMESTYLE RANCH DIP, FRESH GARNISH (50 PIECES)

CHIPS & DIP

(SERVES 25)

TORTILLA CHIPS & SALSA

(SERVES 25)





CREATE YOUR OWN BOX LUNCH

CROISSANT SANDWICH

(Choice of one meat)
Ham, Turkey or Roast Beef & Cheese

Dill Pickle Spear
Bag of Chips
Whole Fresh Fruit
Cookie or Brownie
Choice of Soda or Bottled Water

SOUTHERN FRIED CHICKEN (2 PCS) or OLD FASHIONED HAMBURGER

Potato Wedges (2)
Baked Beans
Cookie or Brownie
Choice of Soda or Bottled Water







PICNIC PACKAGES



MINIMUM OF 35 GUESTS IN BANQUET ROOMS AND 50 FOR CATERING TO PICNIC SHELTERS. LINEN NOT INCLUDED, SERVED ON DISPOSABLE WARE.

BBQ PICNIC

PORK RIBS, CHICKEN & PULLED PORK BBQ
BAKED BEANS, CORN ON THE COB, COLESLAW
BUNS & CORNBREAD MUFFINS
BROWNIES OR COOKIES
TEA & LEMONADE

COMBINATION COOKOUT

SMOKED RIBS, CHICKEN, HAMBURGERS, HOT DOGS BAKED BEANS, POTATO SALAD, COLESLAW ROLLS & BUTTER FRUIT COBBLER TEA, COFFEE & LEMONADE

ALL AMERICAN COOKOUT

HAMBURGER & HOT DOGS
CONDIMENTS
BAKED BEANS, POTATO SALAD, COLESLAW
ASSORTED CHIPS & BROWNIES
TEA & LEMONADE

FISH FRY

CATFISH & HUSHPUPPIES, ROLLS
WHITE BEANS, FRIES OR POTATO SALAD
COLE SLAW
CHOICE OF DESSERT
TEA & COFFEE





LUNCHEON SELECTIONS

MINIMUIM ATTENDANCE MAY APPLY

DELI BAR

SELECTION OF DELI MEATS (HAM, TURKEY OR ROAST BEEF)

VARIOUS CHEESES

LETTUCE, SLICED TOMATOES

ONIONS, PICKLES

CONDIMENTS

TEA OR LEMONADE

CHOICE OF ONE......
CHICKEN SALAD, TUNA SALAD OR PIMENTO CHEESE

ASSORTED BREADS
POTATO SALAD, PASTA SALAD AND COLESLAW
COOKIES OR BROWNIES
BAG OF CHIPS
SEASONAL FRESH FRUIT

SALAD BAR EXTRAVAGANZA

GARDEN FRESH SALAD GREENS CHOICE OF DRESSINGS (3)

CHOICE OF SALADS (3)
MACARONI SALAD, PASTA SALAD, POTATO SALAD, & COLESLAW

SOUP FRESH BREAD & CRACKERS TEA & LEMONADE







PLATED DINNER SELECTIONS

FILET MIGNON
PRIME RIB OF BEEF
RIBEYE STEAK
STEAK & LOBSTER
ALASKAN KING CRAB
OTHER SEAFOOD SELECTIONS

SELECT ONE....

CHICKEN BREAST
SLICED ROAST PORK LOIN
TURKEY & CORNBREAD DRESSING
FRESH FARM RAISED CATFISH

OR

CHARBROILED PORK CHOPS
ROAST ROUND OF BEEF
GRILLED SALMON STEAK
PORK TENDERLOIN MEDALLION WITH PLUM SAUCE

SERVED WITH....

TOSSED GREEN SALAD
BAKED POTATO
VEGETABLE
DINNER ROLLS & BUTTER
ASSORTED DESSERTS
COFFEE OR TEA





DINNER SELECTIONS

(PRICES ARE BASED ON ONE TRIP THROUGH THE BUFFET)

BUFFET SELECTIONS

CHOICE OF ENTREES

SOUTHERN FRIED CATFISH ~ BAKED FISH
ASSORTED SMOKED, FRIED OR BAKED CHICKEN SELECTIONS
PORK CHOPS ~ PORK RIBS ~ PORK LOIN ~ BBQ PORK
COUNTRY HAM ~ BAKED HAM
ROAST BEEF ~ CHOPPED STEAK WITH GRAVY ~ MEATLOAF
ASSORTED SMOKED OR BAKED TURKEY SELECTIONS
PASTA SELECTIONS, SPAGHETTI & MEATBALLS ~ LASAGNA

CHOICE OF VEGETABLES

SOUTHERN STYLE GREEN BEANS ~ CANDIED YAMS
BAKED POTATOES (ADDITIONAL CHARGE)
CINNAMON BAKED APPLES ~ STEAMED CAULIFLOWER
MACARONI & CHEESE ~ BAKED BEANS ~ CORN ON COB
CREAMED POTATOES ~ NEW RED POTATOES ~ VEGETABLE CASSEROLE
ORIENTAL MIXED VEGETABLES ~ BROCCOLI ~ SWEET GREEN PEAS
YELLOW SQUASH ~ WHOLE BABY CARROTS
WHOLE KERNEL OR CREAMED STYLE CORN
BREADED VEGETABLES (CHOICE OF 1)
(SQUASH ~ ZUCCHINI ~ OKRA ~ CAULIFLOWER)

CHOICE OF TWO ENTREES

TOSSED GREEN SALAD VEGETABLES (3) BREADS DESSERTS (2) COFFEE & TEA

CHOICE OF THREE ENTREES

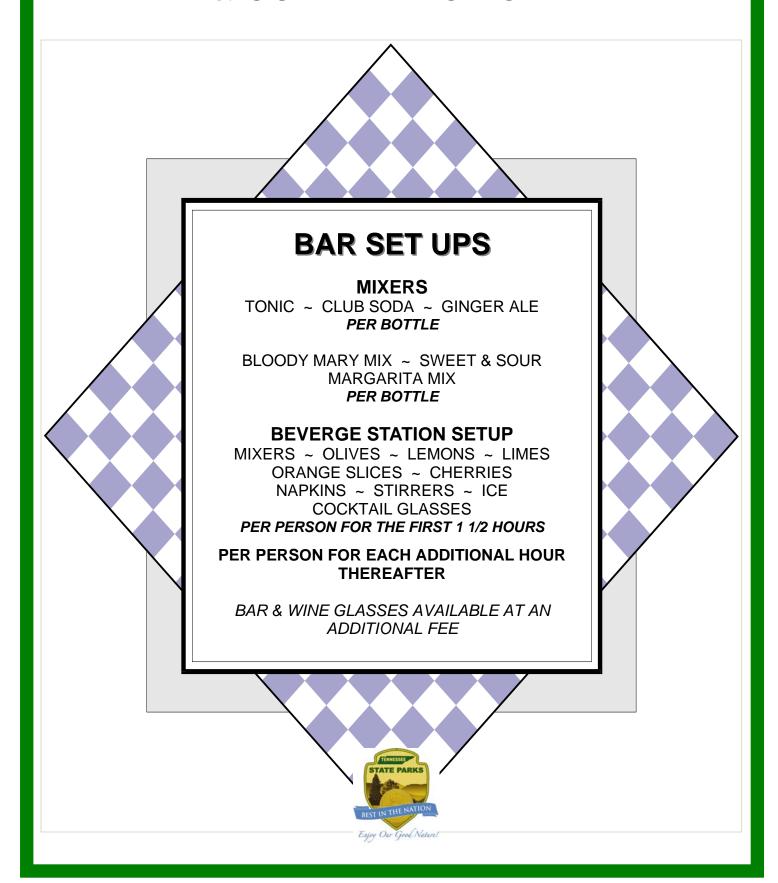
TOSSED GREEN SALAD
VEGETABLES (4)
BREADS
DESSERTS (2)
COFFEE, TEA OR SOFT DRINK

(Continued)











DEPARTMENT OF ENVIRONMENT & CONSERVATION

PARIS LANDING STATE PARK INN & CONFERENCE CENTER
400 LODGE ROAD
BUCHANAN, TN 38222-4141
731-642-4311
800-250-8614
731-642-1042 FAX

Dear Guest:

Thank you for booking at Paris Landing State Park Inn.

Enclosed you will find a credit application. It is necessary for your current and future bookings that we have this in our files for Direct Billing purposes. Please take a moment to fill out and mail back to us no later than twenty-one (21) working days prior to your arrival for Direct Billing to be considered.

Sincerely,

Mitzi Gaylord Hospitality Manager 1 Group Reservations



Paris Landing State Park Inn & Conference Center

400 Lodge Road Buchanan, TN 38222-4141 731-642-4311 800-250-8614 731-642-1042 Fax

CREDIT APPLICATION

This credit application must be completed and returned to Paris Landing State Park Inn & Conference Center, no later than twenty-one (21) working days prior to your arrival for Direct Billing to be considered.

PLEASE PRINT OR 1	TYPE:		
NAME OF COMPANY:			
STREET ADDRESS:			
CITY:	STATE:	ZIP CODE:	
TELEPHONE:	FAX #:		
		710 0005	
OIT1	STATE	ZIP CODE:	
Charges to be direct bill	ed:		
AUTHORIZED SIGNATU	RE(S):		
PRINT NAME(S):			
	GENERAL INFOR	RMATION	
TYPE OF BUSINESS:			
YEARS IN BUSINESS:			
TYPE OF COMPANY:	CORPORATION:	PARTNERSHIP:	
	PROPRIETORSHIP:		STATE PARKS

OWNERS/OFFICERS:	
NAME:	TITLE:
ADDRESS:	
	TITLE:
ADDRESS:	
TYPE OF CREDIT CARD:	
CREDIT CARD #:	EXP. DATE:
	NK REFERENCES
PRINCIPLE BUSINESS BANK:	
	ACCOUNT NO:
НО	TEL REFERENCES
Please list hotels where credit has been es	tablished within the last year.
HOTEL NAME:	HOTEL NAME:
ADDRESS:	ADDRESS:
PHONE:	PHONE:
CONTACT:	CONTACT:



Applicant hereby certifies that all information is correct and authorizes hotels, trades and banks to release credit information to Paris Landing State Park Inn & Conference Center. Applicant agrees to pay balance in full upon receipt of invoice. Invoices are considered past due after 30 days and a 1.5% service charge will be added to the overdue balance.

Applicant agrees to pay all costs and expenses of collection efforts including, but not limited to, attorney fees and costs.

Applicant acknowledges that Paris Landing State Park Inn & Conference Center shall at all times retain the right to deny credit and to discontinue direct billing privileges whenever such action is deemed necessary.

Applicant agrees that Paris Landing State Park Inn & Conference Center is authorized to report proper persons and bureaus the applicant's performance under this agreement.

Signature of Authorized Representative	Title	Date
FC	OR OFFICE USE ONLY	':
BOOKED BY:	DATE OF FUNCTION	l:
APPROXIMATE AMOUNT: \$		
SALES:		
COMMENTS:		
CREDIT APPROVED:DEI	NIED:DATE:	LIMIT:
COMMENTS:		
GENERAL MANAGER'S SIGNATURE		DATE



